

BURNIE ARTS & FUNCTION CENTRE

MAINS MENU

One choice \$22.00 per person; Two choices \$25.00 per person;
Three choices \$28.00 per person
Alternate drop (2 selections) \$23.50 per person

Fish

Crumbed local catch of the day: served with tartare and lemon

Grilled Ocean Trout Fillet: finished with a light tangy citrus sauce

Tasmanian Salmon Fillet: combined with sautéed spinach wrapped in filo pastry and served with a delicate lemon sabayon

Seafood Parcels: a combination of seafood in a creamy herb sauce, encased in filo pastry and accompanied by a butter, white wine and chive sauce

Chicken

Swiss Chicken: succulent breast of chicken topped with ham and Swiss cheese and finished with a light creamy mustard sauce

Chicken Filet Mignon: tender chicken wrapped in bacon, pan-fried and finished with a mushroom bordelaise sauce

Chicken with Camembert and Bacon: succulent breast, pocketed with bacon and camembert and served with a creamy peppercorn sauce

Chicken with Cheese Crust: tender breast meat topped with tasty cheese crumble and served with a cheese and chive sauce

Turkey

Roast Turkey: tender turkey roasted and served with the traditional accompaniments of cranberry sauce and pan gravy

Turkey and Ham Gateau: Layers of turkey, ham and cranberry sauce encased in pastry

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Pork

Fillet of Pork: fillet of pork seasoned with apricot and prunes and served with an apricot and ginger glaze

Roast Pork Fillet: succulent fillet coated with mustard and served with a creamy mustard and brandy sauce

Roast Pork: traditional roasted leg served with crisp crackling, apple sauce and rich brown gravy

Lamb

Lamb Roast: traditional roast leg of lamb served with rich brown gravy and mint jelly

Rolled Roast Lamb: boned leg of lamb, seasoned with spinach, apricot and pine-nut stuffing and served with a port and orange sauce

Marinated Lamb: Tender Lamb marinated in a herb and garlic dressing and finished with a rich pan gravy

Beef

Tasmanian Roast Beef: tender Scotch fillet beef rubbed with a mustard and pepper crackle and served with a rich brown gravy

Tasmanian Fillet of Beef: succulent slices of Scotch fillet beef topped with a rich raisin and red wine demi glace

Beef Tournedos: tender Tasmanian eye fillet topped with whole mushrooms and served with a red wine sauce

Beef Wellingtons: individual parcels of Tasmanian eye fillet with mushroom seasoning encased in puff pastry and served with a brown onion sauce

Confirmation of catering numbers and any special dietary needs are required one week in advance of the function.

Accuracy is important as charges correspond with this figure.